



# PRODUCT CATALOGUE

## Nusvara Cocoa



📞 0815 883 7314    ✉️ [sales@nusvaracocoa.com](mailto:sales@nusvaracocoa.com)

🌐 [nusvaracocoa.com](http://nusvaracocoa.com)

# Export Ready HS CODE 18050000 Cocoa Powder

We offer you High quality cocoa powder produced from organic, fine, and fermented Indonesian cocoa beans. We accept customized cocoa powder as your needs and request, such like product color and chemical properties (pH value).

## ◆ Packaging Information

Packed in 3 ply paper bags 25kg bag net with inner and outer in HD plastic bag. Bags will be labeled with product type, production code, net weight, and expired date. The load capacity for one FCL of 20' containers is 680 bags or equals to 17 Metric Tons.

We also accept customized packaging according to your brand design!

## ◆ Storage Recommendation

Keep the product in cool, dry storage (preferably below 20 °C and 60% relative humidity) and free from foreign odors. Avoid direct sunlight and not stacking more than 20 layers of bags height



# NV10



**PREMIUM QUALITY  
ALKALIZED  
COCOA POWDER**

**Color : Brown, Dark Brown**

**pH : 6.8 - 7.2**

**Flavor : Special and nice cocoa taste**

**Fat Content (%) : 10 -12**

**Ash Content(%) : 12 Max**

**Fineness (%<75µm) : (+/-) 99**

**Moisture (%) : 5.0 Max**

**Shelf Life : 2 Years From Manufactures date**

**Application : Chocolate, Instant drink,  
Fillings, Cakes, Cookies, Cereals**

**Packaging : 3 ply paper bags (25 kg)**

# NV10N



**PREMIUM QUALITY  
NATURAL**

**COCOA POWDER**

<b>Color</b>	<b>:</b>	<b>Brown, Dark Brown</b>
<b>pH</b>	<b>:</b>	<b>5.4- 6.7</b>
<b>Flavor</b>	<b>:</b>	<b>Special and nice cocoa taste</b>
<b>Fat Content (%)</b>	<b>:</b>	<b>10 -12</b>
<b>Ash Content(%)</b>	<b>:</b>	<b>8 Max</b>
<b>Fineness (%&lt;75µm)</b>	<b>:</b>	<b>(+/-) 99</b>
<b>Moisture (%)</b>	<b>:</b>	<b>5.0 Max</b>
<b>Shelf Life</b>	<b>:</b>	<b>2 Years From Manufactures date</b>
<b>Application</b>	<b>:</b>	<b>Chocolate, Instant drink, Fillings, Cakes, Cookies, Cereals</b>
<b>Packaging</b>	<b>:</b>	<b>3 ply paper bags (25 kg)</b>

# NV09



**HIGH QUALITY  
ALKALIZED  
COCOA POWDER**

<b>Color</b>	<b>:</b>	<b>Brown, Dark Brown, Very Dark Brown</b>
<b>pH</b>	<b>:</b>	<b>6.8 - 7.2</b>
<b>Flavor</b>	<b>:</b>	<b>Nice cocoa taste</b>
<b>Fat Content (%)</b>	<b>:</b>	<b>10 -12</b>
<b>Ash Content(%)</b>	<b>:</b>	<b>8 Max</b>
<b>Fineness (%&lt;75µm)</b>	<b>:</b>	<b>(+/-) 99</b>
<b>Moisture (%)</b>	<b>:</b>	<b>5.0 Max</b>
<b>Shelf Life</b>	<b>:</b>	<b>2 Years From Manufactures date</b>
<b>Application</b>	<b>:</b>	<b>Chocolate, Ice Cream, Fillings, Cakes, Cookies</b>
<b>Packaging</b>	<b>:</b>	<b>3 ply paper bags (25 kg)</b>

# NV09N



**HIGH QUALITY  
NATURAL  
COCOA POWDER**

<b>Color</b>	<b>:</b>	<b>Brown, Dark Brown, Very Dark Brown</b>
<b>pH</b>	<b>:</b>	<b>5.4- 6.7</b>
<b>Flavor</b>	<b>:</b>	<b>Nice cocoa taste</b>
<b>Fat Content (%)</b>	<b>:</b>	<b>10 -12</b>
<b>Ash Content(%)</b>	<b>:</b>	<b>8 Max</b>
<b>Fineness (%&lt;75µm)</b>	<b>:</b>	<b>(+/-) 99</b>
<b>Moisture (%)</b>	<b>:</b>	<b>5 Max</b>
<b>Shelf Life</b>	<b>:</b>	<b>2 Years From Manufactures date</b>
<b>Application</b>	<b>:</b>	<b>Chocolate, Ice Cream, Fillings, Cakes, Cookies</b>
<b>Packaging</b>	<b>:</b>	<b>3 ply paper bags (25 kg)</b>

# NV08



**LOW FAT  
ALKALIZED**  
COCOA POWDER

<b>Color</b>	:	<b>Brown, Dark Brown, Very Dark Brown</b>
<b>pH</b>	:	<b>6.8 - 7.2</b>
<b>Flavor</b>	:	<b>Nice cocoa taste</b>
<b>Fat Content (%)</b>	:	<b>4 - 8</b>
<b>Ash Content(%)</b>	:	<b>12 Max</b>
<b>Fineness (%&lt;75µm)</b>	:	<b>(+/-) 99</b>
<b>Moisture (%)</b>	:	<b>5 Max</b>
<b>Shelf Life</b>	:	<b>2 Years From Manufactures date</b>
<b>Application</b>	:	<b>Chocolate, Ice Cream, Fillings, Cakes, Cookies</b>
<b>Packaging</b>	:	<b>3 ply paper bags (25 kg)</b>

# NV08N



**LOW FAT  
NATURAL**

**COCOA POWDER**

<b>Color</b>	<b>:</b>	<b>Brown, Dark Brown, Very Dark Brown</b>
<b>pH</b>	<b>:</b>	<b>5 - 6</b>
<b>Flavor</b>	<b>:</b>	<b>Nice cocoa taste</b>
<b>Fat Content (%)</b>	<b>:</b>	<b>4 - 8</b>
<b>Ash Content(%)</b>	<b>:</b>	<b>8</b>
<b>Fineness (%&lt;75µm)</b>	<b>:</b>	<b>(+/-) 99</b>
<b>Moisture (%)</b>	<b>:</b>	<b>5 Max</b>
<b>Shelf Life</b>	<b>:</b>	<b>2 Years From Manufactures date</b>
<b>Application</b>	<b>:</b>	<b>Chocolate, Ice Cream, Fillings, Cakes, Cookies</b>
<b>Packaging</b>	<b>:</b>	<b>3 ply paper bags (25 kg)</b>

# NV07



**BLACK  
ALKALIZED  
COCOA POWDER**

<b>Color</b>	<b>:</b>	<b>Black</b>
<b>pH</b>	<b>:</b>	<b>7.0 - 8.5</b>
<b>Flavor</b>	<b>:</b>	<b>Nice cocoa taste</b>
<b>Fat Content (%)</b>	<b>:</b>	<b>8 - 10</b>
<b>Ash Content(%)</b>	<b>:</b>	<b>12 Max</b>
<b>Fineness (%&lt;75µm)</b>	<b>:</b>	<b>(+/-) 99</b>
<b>Moisture (%)</b>	<b>:</b>	<b>5.0 Max</b>
<b>Shelf Life</b>	<b>:</b>	<b>2 Years From Manufactures date</b>
<b>Application</b>	<b>:</b>	<b>Bakery premixes, Confectioner's coatings</b>
<b>Packaging</b>	<b>:</b>	<b>3 ply paper bags (25 kg)</b>

Export Ready HS CODE 18040000

# Cocoa Butter

Extracted from our finest fermented cocoa beans result in unique flavor and delightful aromas.

## ◆ Packaging Information

Packed in a box of 25Kgs and then these boxes are plastic wrapped. The load capacity for one FCL of 20' containers is 800 bags or equals to 20 Metric Tons.





# NV06

## COCOA BUTTER

Free Fatty Acids (% m/m)	: max 1,90	Refracto Index	: max. 1,454 - 1,458
Melting Point (°C)	: 30 34	Flavour	: Normal
Saponification Value (KOH/g Fat)	: 188 - 198	Total Plate Count (Colony/g)	: max. 5000
Unsaponifiable Matter (%)	: max. 0,35	Yeast (/g)	: max. 50
Iodin Value	: 33 - 42	Mould (/g)	: max. 50
Blue Value	: max. 0,05	E-coli	: absent
Peroxide Value	: max. 4,0	Salmonellae	: absent
Moisture (5)	: max. 0.3	Relative Humidity of Air	: <60
Color	: Pale Yellow Cocoa Butter	Shelf Life	: 1 year
Flavor	: Bland Cocoa Flavour	Application	: Chocolate, Cream, Fillings, Confectioner's Coating, Cosmetics



# PRODUCT CATALOGUE

Nusvara Cocoa